

Amendment to the Claims:

This listing of claims replaces all prior versions, and listings, of claims in the application and preliminary amendment.

1. (Currently Amended) A method for providing an improved foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising: adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing, and processing said foodstuff containing said starch, wherein processing comprises heat and/or shear treatment, wherein said improved foodstuff is provided.

2. (Original) A method according to claim 1 wherein said cross-linked starch is non-cereal starch.

3. (Previously Presented) A method according to claim 1, wherein said starch is degraded.

4. (Previously Presented) A method according to claim 1, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

5. (Previously Presented) A composition comprising a cross-linked starch, wherein said starch provides a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment and wherein said starch has a capacity to disintegrate into discrete particles after processing.

6. (Previously Presented) A composition according to claim 5, wherein said starch is non-cereal starch.

7. (Previously Presented) A composition according to claim 5, wherein said starch

has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

8. (Previously Presented) A composition according to claim 5, wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.

9. (Previously Presented) A composition according to claim 5, wherein said starch has been subjected to stabilisation.

Claim 10 (cancelled).

11. (Currently Amended) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising a cross-linked starch which has ~~a selected for its capacity~~ to disintegrate into discrete particles after processing.

12. (Previously Presented) A foodstuff comprising discrete particles derived from a starch granule.

13. (New) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment produced by a method comprising:
adding to a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after heat and/or shear treatment, and
subjecting the foodstuff to heat and/or shear treatment.